

NORCIA BLACK TRUFFLE SEASON

*Norcia is an Umbrian town & one of Italy's the most important black truffle markets -
" Truffle of Norcia "*

After the precious white truffle from Alba, it considered the most valuable on a commercial level.

Its aroma is intense, aromatic and fruity.

Enjoy the glitz & glam by dining on 'black diamonds'

during the black winter truffles season at DiVino Group of restaurants!

Available from January - March 2023

BURRATINA FROM ANDRIA, SAN DANIELE HAM, FRESH FIGS
Embellished with shaved black truffle petals

\$348

BULLEYE ORGANIC EGG IN IRON SKILLET, PARMIGIANO REGGIANO FOAM
with shaved black winter truffle

\$188

18th MONTH OLD CARNAROLI RISOTTO
with white asparagus, cured organic and winter black truffle

\$298

SURF & TURF "ROYAL" RANGERS VALLEY RIB-EYE STEAK & KING PRAWNS
with shaved black winter truffle

\$630

TRUFFLE A LA CARTE
Extra \$45 per gram (minimum 3 grams)

All dishes are subject to 10% service charge



Wine Bar & Restaurant